

Air France expands menus to Premium flights from North America



Michelin-starred chef Frédéric Simonin

[Air France](#) has expanded its collaboration with Michelin-starred chef Frédéric Simonin, introducing his signature dishes in the Premium cabin on all flights departing from the United States and Canada starting February.

The airline has worked with Simonin since 2023 to create Premium cabin menus on select routes from Paris and overseas territories. The February rollout signals a broader push to enhance the culinary positioning of the Premium cabin across North American departures.

“For Air France customers, I have carefully selected products to enhance them with delicacy and precision, offering each passenger a special culinary experience,” said Simonin.

Developed in partnership with airline catering specialist [Servair](#), the updated menu features two hot dish options that rotate regularly, including a vegetarian choice. Current selections include scallops with tapioca pearl sauce and asparagus pasta, and trofie pasta bake with porcini mushrooms and hazelnuts.

In the Premium cabin, passengers receive a glass of champagne shortly after takeoff followed by a full French-style meal service. The menu includes appetizers, a starter and a choice of hot dish, followed by cheese and dessert. The airline says redesigned sweet offerings such as Paris-Brest, chocolate fondant and vanilla puffs aim to elevate the onboard dining experience.

Air France also highlights a curated beverage program selected by head sommelier Xavier Thuizat, France’s Best Sommelier 2022, featuring French wines and beers paired with the onboard menu.

The Premium culinary offer is available on Air France flights from multiple North American gateways, including New York-JFK, Los Angeles, Chicago, Toronto, Montreal and Vancouver. The airline said the expansion supports its strategy to strengthen the Premium cabin proposition and passenger satisfaction on long-haul services.